

the

Redding

ROADHOUSE

THE REGULARS

wings

VOTED BEST OF CT BY WINGADDICTS

\$12 FOR 6 \$20 FOR 12

SERVED WITH CELERY AND BLUE CHEESE

rubbed, roasted, and fried

choice of sauce:

BUFFALO

CLASSIC BBQ

CHIPOTLE

ROADHOUSE DRY RUB

RANCH DRY RUB

THAI PB & J

topped with peanuts and scallions

GOLD RUSH

carolina gold yellow mustard bbq

GOCHUJANG

korean red chili paste

HOT HONEY BBQ

double hot but delicious

BUFFALO CAULIFLOWER...\$16

house buffalo sauce,
blue cheese dipper, celery

CHEESE BOARD...\$20

chef's weekly selection of local and
artisanal cheeses and accoutrement

TUNA POKE NACHO...\$20

sushi grade tuna, pickled carrots, pickled
onions, spicy aioli, cilanto, wonton chips

BAVARIAN BITES

BAVARIAN PRETZEL...\$16

everything bagel seasoning
house cheese sauce

BEER GLAZED BRATS...\$18

sauerkraut, spicy mustard, pretzel crostini

BRATKARTOFFELN...\$12

GERMAN FRIES

house cut potatoes with the skins,
crispy bacon, garlic, parsley

FRENCH ONION SOUP...\$8

melted swiss, crostini

ROADHOUSE CHILI...\$8

cheddar, red onion, sour cream
SOUP OF THE DAY...MP

ASIAN CHICKEN SALAD...\$22

shredded napa cabbage, crispy chicken,
pickled carrots & onions, peanuts,
cilantro, fried wonton,
toasted sesame soy dressing

ROADHOUSE FARM SALAD...\$16 GF

farm greens, cherry tomatoes, local
apple, craisins, candied walnuts,
crumbled goat cheese,
maple balsamic vinaigrette

CEASAR SALAD...\$16

house made Ceasar dressing,
romaine, parmesan, croutons

ADD TO ANY SALAD

GRILLED CHICKEN \$10 CRISPY CHICKEN \$10
STEAK* \$14 SHRIMP \$10, SALMON \$12 TOFU \$8

SOUP & SALAD

USE YOUR HANDS

CHOOSE ONE SIDE

GLUTEN FREE BUNS AVAILABLE....\$3

—burgers—

ROADHOUSE CLASSIC BURGER*...\$20

8 oz dry aged, grass fed patty
served with lettuce, tomato, onion,
local brioche bun

SMASH BURGER...\$22

two 4 oz dry aged, grass fed patty,
american cheese, house made garlic dill
pickles, caramelized onions, roadhouse
special sauce, tomato, local brioche bun

THE RANCHER...\$20

house made black bean burger, pepper jack
cheese, chipotle jam, classic slaw,
cotija flatbread

THE YARD BIRD...\$20

grilled or fried all-natural chicken,
chipotle mayo, pepper jack,
butcher's cut bacon, mashed avocado,
rustic ciabiatta

SCHNITZEL & SUCH

SHORT RIB SAUERBRATEN...\$35

beef short ribs, braised carrots,
garlic mashed potatoes

WIENER SCHNITZEL...\$32

thinly pounded and breaded veal, braised
cabbage, german potato salad, dijon drizzle

BRAISED PORK SAMMIE...\$25

beer braised pork, slaw, garlic aioli,
pretzel bun, served with garlic fries

STANDARD FARE

STEAK & FRIES...\$34

grilled hanger steak, chimichurri,
house cut fries, farm salad

RICE BOWL...\$24 GF

jasmine rice, grilled kimchi, baby bok choy,
carrots, furikake, apricot miso glaze

ADD GRILLED CHICKEN \$10, CRISPY CHICKEN \$10

STEAK* \$14, SHRIMP \$10, SALMON \$12, TOFU \$8

SIDES...\$6 EACH

SMALL SIDE SALAD

FRENCH FRIES

SWEET POTATO FRIES

CLASSIC COLESLAW

MAC AND CHEESE

SEASONAL VEGETABLE PLEASE ASK YOUR SERVER

PROST!

check out our beer list
featuring
local and traditional
Oktoberfest brews

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
A 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO CHECKS OF PARTIES OF
EIGHT OR MORE.



SPECIALTY COCKTAILS

\$14 EACH

MEADOW SAPRANO

Wheatley vodka, Chambord, cinnamon, prosecco float

RAVEN ON A WIRE

Evil Bean cold brew liquor, Antica Formula sweet vermouth, espresso, rosemary, tonic

BLACK DELILAH LULLABY

house infused lavender Damrack gin, Lillet Rose, Dolin dry vermouth, blood orange, ginger bitters

EL VAQUERO

Montolobos mezcal, house infused Jalapeno Mi Campo blanco tequila, lemon, strawberry, plum bitters, dry rub rim

WICKED DOSE

Mi Campo blanco tequila, Grand Marnier, lime, apple cider, pumpkin, cinnamon sugar rim

HEADLESS HORSEMAN

Sazerac rye whiskey, Dom Benedictine, fig, Mine Hill amaro, Peyshauds bitters

NEW ENGLAND FOG

house spiced Planteray rum, lemon nutmeg honey, black tea, vanilla & cinnamon cold foam

SPOOKY BARISTA MARTINI

house infused New Amsterdam vanilla vodka, Evil Bean cold brew liquor, pumpkin, espresso

WHITE & ROSÉ

BY THE BOTTLE

pinot grigio

SANTA MARGHERITA.....42
2023 Alto Adige, Italy

chardonnay

LA CREMA.....54
2023 Monterey, California
CAKEBREAD CELLARS.....60
2022 Napa Valley, California
DUCKHORN.....42
2022 Napa Valley, California
WILLIAM HILL56
2022 Central Coast, California

sauvignon blanc

HONIG SAUVIGNON BLANC.....50
2023 Napa Valley, California
KIM CRAWFORD SAUVIGNON BLANC.....42
2023 Marlborough, New Zealand

rosé

SAINT AIX COTEAUX AIX ROSÉ.....55
2023 Provence, France
THE BEACH BY WHISPERING ANGEL.....40
2023 Provence, France

bubbles

MIONETTO TREVISO BRUT PROSECCO.....45
Veneto, Italy
LA MARCA ROSÉ PROSECCO.....48
2022 Veneto, Italy
RUFFINO.....54
Organic, Veneto, Italy
VEUVE CLICQUOT95
Champagne, France

other good stuff

DOMAINE ZIND-HUMBRECHT.....58
2020 Riesling, France

WINE BY THE GLASS

\$12 PER GLASS

white

CHARDONNAY J Lohr Monterey, CA
PINOT GRIGIO Bacaro Friuli, Italy
SAUV BLANC The Crossings New Zealand

red

CABERNET Bonanza Napa Valley, CA
PINOT NOIR Rickshaw Sonoma Coast, CA
MALBEC Trivento Mendoza, Argentina

sparkling/rosé

ROSE Terres de Saint Louis Provence, France
PROSECCO Mionetto, Italy
ZERO ALCOHOL PROSECCO Mionetto, Italy
SEASONAL SANGRIA.....\$14

RED WINE

BY THE BOTTLE

pinot noir

CASTLE ROCK.....42
2022 Willamette Valley, Oregon
KENWOOD VINEYARDS SIX RIDGES.....65
2019 Russian River Valley, California
STEELE VINEYARDS.....60
2018 Carneros, California
RESONANCE.....55
2022 Yamhill-Carlton District, Oregon
LINGUA FRANCA.....54
2022 Willamette Valley, Oregon
K VITNERS.....95
2020 Walla Walla Valley, Washington
ANGELINE40
2022 Sonoma County, California
GHOST PINES60
2019 Napa Valley, California

cabernet sauvignon

LOUIS M MARTINI.....60
2020 Sonoma County, California
DRY CREEK VINEYARDS.....65
2019 Sonoma County, California

italian

GIOVANNI ROSSO LANGHE NEBBIOLO.....75
2021 piedmont, Italy
ARGIANA ROSSO CONFUNDITUR.....54
2022 Red Blend, Tuscany, Italy
TENUTA SETTE PONTI CROGNOLO75
2022 Tuscany, Italy
BARRUA SOLA DEI NURAGHI.....90
2017 Red Blend, Sardinia, Italy
MASTROBERARDINO AGLIANICO IRPINIA.....65
2021 Red Blend, Tuscany, Italy
CAPARZO SANGIOVESE TOSCANA.....40
2021 Chianti, Tuscany, Italy
FATTORIAN SELVAPIANA CHIANTI.....57
2022 Barolo, Italy

spain / south america

MÁRQUES DE MURRIETA.....70
2020 Rioja, Spain
COTO DE IMAZ RESERVA.....54
2019 Rioja, Spain

other good stuff

DUCKHORN VINEYARDS MERLOT.....57
2018 Napa Valley, California
CHATEAU LANERTHE.....55
2021 Cotes Du Rhone, France

WHATS ON TAP?

check out our

award winning draft list